

MELBOURNE
2018 CUP 2018
long lunch

MELBOURNE CUP MENU

ON THE TABLE

House Baked Herb Focaccia, Herb Butter,
Carrot & Lentil Hummus, Extra Virgin Olive Oil

Cold Smoked Big Glory Bay Salmon, Hot
Smoked Kahawai & Market Oyster Platter
Mignonette Sauce, Creamed Horseradish,
Capers, Fresh Lemon

ENTRÉE

Braised Short Rib, Celeriac, Grilled Scallions,
Eggplant Salsa

MAIN

Lamb Rump, Potato & Kumara Gratin,
Cavolo Nero, Smoked Tomato, Madeira Jus
Grilled Market Fish, Citrus Chicory, Golden
Raisins, Coriander, Radish

DESSERT

NZ Cheese Petit Fours

VEGETARIAN MENU

ON THE TABLE

House Baked Herb Focaccia, Herb Butter,
Carrot & Lentil Hummus, Extra Virgin Olive Oil

Heirloom Tomato & Mozzarella Salad,
Basil Pesto, Vincotto Dressing, Pine Nuts

ENTRÉE

Vegetarian Maki Sushi, Soy braised Shiitake,
Pickled Cucumber & Carrot, Beetroot
Mayonnaise, Sesame Tempura Crumb

MAIN

House Made Linguine Pasta, Shallot, Garlic,
White Wine, Baby Leeks, Heirloom Carrots,
Parmesan

DESSERT

NZ Cheese Petit Fours